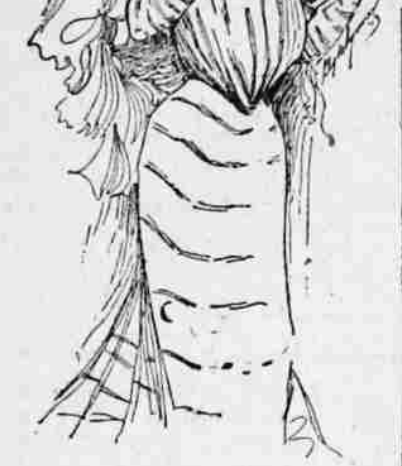


SOCIETY

NOTES of the WEEK'S DOINGS



Invitations will be issued today for the reception at the University club on the evening of February 11th, which is just now the event in which society is most interested. The beautiful new clubhouse will be entirely finished and furnished by that time and will present a brilliant appearance on the evening of its initial reception. Some four hundred invitations are to be issued. All the details for the event are in charge of the entertainment committee, including J. Walcott Thompson, Hugh Satterlee and Grant Hampton, and that it will be a brilliant social success is assured. Two other social events which are being anticipated with much interest are the dance to be given by Albert Fairchild Holden at the Ladies' Literary club on Tuesday evening and the last of the assemblies before the Lenten season, to be given one week from that night.

L. L. C. Breakfast.

For many a day will the delightful first breakfast of the Ladies' Literary club linger in the memories of those who were there, because it was in many respects one of the most charmingly arranged and brilliant events in the social life of Salt Lake City. More than 100 guests were there, 120 of whom were club members, the remaining number their guests. Of these, fifteen were formerly presidents of the club, and it was a source of genuine pleasure to all that among the number was the first president, Mrs. J. C. Royle, than whom there is no better known or better loved clubwoman in all the West. A little token from the club was presented to Mrs. Royle by Mrs. F. D. Bickford, the present presiding officer, in the form of a beautiful cluster of American Beauties. Mrs. Bickford also received a remembrance from the clubwomen, a large cluster of chrysanthemums.

Mrs. J. M. Dart was toastmistress, and surely no one could have filled the place more acceptably, every introduction bubbling with the wit and humor for which Mrs. Dart is noted among those who know her. Nor were the responses less brilliant, and for an hour and a half

succeeding the dessert course the guests enjoyed the feast of good things in the way of teas as has seldom been heard here. Mrs. F. D. Bickford was the first on the programme and responded to "Our President." She was followed by Mrs. J. C. Royle, who spoke of "The Good Old Days." The next and youngest member of the club, Miss Ethel Paul, told of the "Woes of the Chairwoman," after which Mrs. C. E. Allen spoke on "The Clubwoman in Politics." The Old Woman and the New Club was the subject of Mrs. Fabian's delightful toast, followed by Mrs. Cain's response to "The Club's Brothers-in-Law." Mrs. Nelden's toast was "The Club Outlook," and Mrs. M. L. Richies "The Autocrat at the Breakfast Table." Informal remarks were also made by Mrs. W. R. Wightman, Mrs. Hal W. Brown and Mrs. J. W. Beattie, a former president of the club, who came from Boise to attend the breakfast.

The clubhouse was very artistically arranged for the breakfast. White and green were carried out in the decorations and menu. A beautiful shower of white carnations and plumed ferns from the chandeliers over the center of the table, from which rose a circular mound of plumosa and white carnations. Sprays of the plumosa trailed down the center of each table, while the colors of green and white were also carried out in the menu cards.

Jacobs-White Wedding.

Of deepest interest to many friends was the marriage of Miss Grace Jacobs and Lieut. Sherman A. White, which took place last Tuesday evening at the home of the bride's parents on East Temple street. A number of the old friends of the bride and groom, including the officers and ladies from the post, attended the wedding, which was a very beautifully appointed one. The parlor, where the ceremony was performed, was especially pretty. A canopy of smilax extended from the chandelier to the bow window, from the center of which was suspended a beautiful wedding bell of white carnations. Tall palms formed a pretty background, while on either side were vases of American Beauties. Vases of these flowers also stood on mantel, table and piano. White carnations and smilax were used entirely in the decoration of the library, while on the small refreshment tables in the dining-room were vases of pink carnations and asparagus plumosa. Clusters of palms beautified the hall, and the bannister was entwined with smilax.

Rev. Dr. Paden of the First Presbyterian church performed the ceremony. At 8:30 o'clock the bride, leaning on the arm of her father, descended the stairs, the orchestra playing the wedding march from "Lohengrin." She wore a lovely gown of white chiffon, made en traine, the bodice trimmed with an exquisite bertha of duchess lace. A veil of tulle extended to the hem of the gown. The bride carried a beautiful bouquet of roses and lilies of the valley. Capt. Harbison was best man, and with the groom and officiating clergyman, awaited the bride in the parlor. While the service was being read the

orchestra played the intermezzo from "Cavalleria Rusticana" very softly and at its conclusion the strains of the wedding march by Mendelssohn were heard.

Lieut. and Mrs. White left the same evening for San Francisco, and will sail tomorrow for Manila, which is to be their home for the present. The best wishes of their host of friends in this city will attend them on their long journey across the Pacific and through life.

Noble-Robinson Nuptials.

Worden P. Noble has announced the engagement of his daughter, Ida, to Lewis Cecil Robinson. The wedding will take place on Tuesday morning, February 9th at the Noble home, Bishop Scanlan officiating. The bride will be attended by her sisters, Mrs. Robert Gould Smith and Miss Margaret Noble. Only a few of the intimate friends of the bride and groom will be present, and the young couple will leave immediately after the ceremony for an Eastern trip.

St. Paul's Reception.

One of the largely attended and pleasant events of the week was the parish reception at St. Paul's Episcopal church rectory last Monday evening, following the service in the church in honor of St. Paul's day. The rectory was very prettily decorated with palms, smilax and vases of pink carnations, the electric lights and candelabra being shaded in pink. About 300 were present during the evening. Rev. and Mrs. Perkins were assisted in receiving by Dr. and Mrs. D. Moore Lindsay, Judge and Mrs. W. A. Sherman, Mr. and Mrs. J. A. Reeves, Mrs. J. T. Donnellan, Mrs. J. R. Walker, Mrs. W. E. Vigus, Mrs. Cheeseman, Mrs. Beless and Mrs. Gaby.

Miss Webber Entertains.

One of the most elegantly appointed and delightful dinner parties of the winter was that of Thursday evening, when Miss Webber entertained a few friends. It was a progressive dinner, and four round tables accommodated the guests. In the center of each table was a crystal candelstick, with a shade of deep pink, and surrounding it a beautiful circular piece of smilax and pink carnations, with large bows of pink ribbon. The place cards were beautiful, being decorated with Christy girls done in water colors. Covers were laid for eighteen, the guests changing partners and tables between the courses. Palms were used throughout in the decoration of the main floor of the Webber home, and nurseries were effectively used in the drawing-room in addition to the palms.

Popular Couple Wed.

Miss Maud Lewis, a well-known teacher of this city, on Tuesday last became the bride of J. L. Craig, the popular traveling freight agent of the O. S. L. The ceremony took place at 3 o'clock in the afternoon at the home of

the bride's mother, Mrs. T. B. Lewis, and was performed by Bishop Orson F. Whitney. Quite a number of relatives, both from Ogden and this city witnessed the ceremony. Miss Laura Lewis was maid of honor and wore a pretty gown of crepe de chine. The bride, who wore a stylish going-away gown of light cloth, was given away by her brother, Theodore Lewis. Mr. and Mrs. Lewis left on the 5 o'clock train for Kansas City, where they will visit with relatives and friends for a few weeks before returning to Salt Lake to make their home. After March 1st they will be at home to their friends at the Cullen hotel.

Dance at University.

A merry party of young people enjoyed the dance at the University on Friday evening given by the First-Year society. The large hall in the museum building was most effectively decorated in the school colors, with palms and other potted plants arranged about the hall. Some 200 young people enjoyed the evening and were chaperoned by Mrs. J. T. Kingsbury, Mrs. Harvey Holmes, Mrs. Byron Cummings, Mrs. William M. Stewart and Mrs. George M. Marshall.

Entertained at Dinner.

Miss McIntyre and Mr. Dern, whose engagement has but recently been announced, were guests of honor at a very charmingly appointed dinner on Wednesday evening at the home of Dr. and Mrs. W. L. Ellerbeck. Red was used entirely in the decoration of the dining-room, carried out in carnations and candelabra shades the effect being altogether pleasing. In addition to the guests of honor there were present Mr. and Mrs. J. C. Dick, Mr. and Mrs. George Dern, Miss Elizabeth McIntyre, Miss Edythe Ellerbeck, James E. Clinton, Jr., and Lyon Clinton.

Engagement Announced.

Mrs. Minnie J. Snow has announced the engagement of her daughter, Mabelle, to Alfred L. Cole of Logan. The marriage will take place at the Salt Lake Temple on February 10th and, after a short trip, the young people will make their home in Logan.

Pleasant Character Ball.

The "Fencibles" gave a most enjoyable character ball at the Armory on Monday last, enjoyed by about 200 people. Flags and bunting, crossed guns and swords, made the hall most attractive. A punch table, prettily decorated with smilax and carnations, was arranged in one corner. Many amusing characters were represented and the ball was one of the most successful and enjoyable yet given by the popular "Fencibles."

Wedded in Temple.

Miss Florence Anderson, the popular daughter of James H. Anderson of this city, and Clement H. Horsley were married in the Temple on Wednesday afternoon by President Joseph H. Smith. A very pleasant reception was held in the evening at the home of the bride's father for the relatives and friends of the happy young couple. Mr. and Mrs. Horsley will be at home to their friends after February 15th at 224 F street.

Plate Club Entertained.

The seventeen ladies who make up the membership of the Plate club were most delightfully entertained on Thursday evening at the home of Mr. and Mrs. T. R. Black. Husbands of the members had charge of the evening's entertainment, which was a great success. Cut flowers and smilax were used in decorating the rooms, while a tall bank of

palms formed a screen in the hall behind which was stationed a stringed orchestra. Each was the game played, and at its close each member of the club was presented with a beautiful plate as souvenir of the evening. A most enjoyable time was had by all present, and the guests of the occasion were deeply appreciative of the courtesy shown them by the hosts.

Meeting of Woman's Club.

The Woman's club was delightfully entertained by Mrs. T. W. Whitney Tuesday, January 26th. The topic for the afternoon, "Woman as a Politician," was discussed in an excellent paper, prepared by Mrs. W. H. Jones, followed by a talk on the same topic by Attorney-General Breeden. Many friends of the club were present, and a thoroughly enjoyable and instructive afternoon was spent.

Miscellaneous Events.

Dr. and Mrs. Myers entertained a few friends informally at cards on Wednesday evening at their home.

Mr. and Mrs. J. E. Gallagher entertained the members of their club last evening at their home.

Mrs. Arthur Buckbee gave a delightful informal dinner party last Wednesday evening in honor of her son, J. Calvin Buckbee of Chicago.

A few friends enjoyed a very pleasant afternoon with Mrs. G. C. Hunting at St. Mark's hospital on Thursday.

J. W. White was agreeably surprised at his home by a number of his friends on Monday evening last. An enjoyable time was spent in various games, followed by refreshments, the guests departing at a late hour.

Miss Emma Hamlin entertained a number of her friends Wednesday evening. "Pinochle" was the game played, and which refreshments were served.

One of the merriest sleighing parties of the week was the one given last Monday afternoon by the ladies of the Seckers' Literary club. Those who made up the jolly party were: Mesdames C. U. Stanton, Charles Sherman, James Keeler, J. T. Beless, A. J. Scott, J. B. Keeler, R. B. Woolley, M. J. McQueney, E. B. Owens, W. B. Bustled, A. Hatch, W. M. Hayner, E. C. McCallow, L. Anderson and O. Card.

Mrs. A. G. Andrews and Mrs. A. D. Melvin, assisted by Miss Withard, received their friends informally last Wednesday afternoon.

A few of the friends of Mrs. Edwin S. Perry enjoyed a tea at her home the first of the week, given for the benefit of the "Pinochle" Home and Day nursery of 66 I street.

Ladies' night at the Officers' club, Fort Douglas, on Thursday was enjoyed by quite a number of society people from the city.

Miss Katherine Geddes gave a sleighing party last Monday evening, the guests enjoying a supper at the Country club before returning to the city.

Col. and Mrs. Bybb entertained a few friends informally at cards on Friday evening at the post.

Members of the Plate club were guests of Mrs. R. E. Wilkinson at her home yesterday and spent a very pleasant afternoon in an informal way.

Mrs. Albert E. Walker gave a box party at the Salt Lake theater Friday evening.

A sleigh ride and a supper at the Country club was very much enjoyed last Wednesday evening by a party in-

cluding Mr. and Mrs. William Bayley, J. R. Gillispie, Miss McGrath, Miss Reid, Miss Kinney, Mr. Satterlee, Mr. Topf, Mr. Chandler and Mrs. Atkinson.

Mrs. A. J. Gorham entertained at a delightful informal luncheon on Wednesday in honor of Mrs. J. C. Wester of Pocatello. Pink and white carnations were used in the table decorations and covers were laid for fourteen.

Mr. and Mrs. W. W. Ritter entertained very informally at dinner last Monday evening.

A number of members of St. Mark's guild enjoyed the Kensington at the home of Mrs. Raymond last Tuesday afternoon.

Mrs. H. T. Sappington was hostess at a pleasant dinner party Thursday evening, given in honor of her father, Mr. Williams of Iowa, who is visiting at her home.

Miss Lillie Barton and John Urley Whitmore of Nephi were married in this city on Wednesday evening at the home of the bride's father, W. B. Barton. Bishop Whitney performed the ceremony in the presence of the immediate relatives and a few friends. Mr. and Mrs. Whitmore left on the midnight train for a month's visit in California.

A number of friends of Mr. and Mrs. Frank P. Sherwood enjoyed an informal card party at their home last Wednesday evening.

A leap year party which proved to be a most enjoyable one was that of Friday evening, when the College Women's club entertained the A. F. Fraternity at the Fair Grounds skating rink, and later at a supper at the home of Miss Mary Snyder. A special car was chartered to carry the young people to and from the skating pond, and a most enjoyable evening was passed.

Mr. and Mrs. Stephen Lynch entertained at dinner Wednesday evening in honor of Lawrence Thatcher, who left the following day for a two years' visit in Europe.

Mrs. O. M. Schwartz entertained at dinner last Tuesday evening in honor of the Misses Florence and Marguerite Locke. Covers were laid for twelve.

An apron and necktie party at Christensen's on Tuesday evening given by the Sunset club was one of the enjoyable dancing parties of the week. The evening was pleasantly passed by a number of members and friends of the club.

The friends of Robert W. Bridge pleasantly surprised him at his home, 27 Western avenue, Wednesday evening. Cards and music were the features of the evening, after which supper was served. Those present were: Mr. and Mrs. R. W. Bridge, Mr. and Mrs. R. Duncombe, Mr. and Mrs. S. Allen, Mr. and Mrs. H. Crowton, Mr. and Mrs. Kay Bridge, Mrs. Kingston, Mrs. Imas, Mrs. Bridge, Miss Dean Imlay, Miss Mary Bridge, Jack Davis, I. Fletcher, T. Davis, Leon Imlay.

Future Events.

The tourist section of the Ladies' Literary club will meet on Tuesday morning, February 2nd. Mrs. Miller will give a paper on "Madrid." Mrs. Nye a paper on "Escorial," and there will be a five-minute informal talk on "Sagasta."

On Tuesday afternoon the Jewish Relief society will give a card party in the B. B. rooms. Mrs. Rothschilds and Mrs. Boehmer will be the hostesses.

The next meeting of the Cleofan will be held on Tuesday afternoon at the home of Mrs. Charles Wells, 429 Second street. A comparison of "As You Like It" and "The Merchant of Venice" will

be the topic of the day. The theme of "Fortia and Rosalind" will be subject of a paper by Mrs. E. Sloan, and Miss Katherine Cameron read a paper on "Orlando and the Duke."

Mr. and Mrs. David R. Gray will entertain informally next Wednesday evening in honor of Mrs. Belva Francisco, who is a guest of Mrs. Walker.

Members of the East Side Club will be entertained at the home of Mrs. F. D. Hobbs next Wednesday evening.

Miss Mamie Eldridge will be dancing party at her home Wednesday evening.

Invitations were issued today for the marriage of Miss Odella Miller and Homer Brown, which takes place on Wednesday evening of February 19th at the home of the bride's parents, Mr. and Mrs. Nels August Moe.

The Reviewers will meet tomorrow evening with Mrs. E. A. Walker, 265 West Fifth street. The program will be occupied by Hon. W. H. King and Mrs. J. W. Deane, William H. Fish, Jr., and Mrs. Deane. The Reviewers on Monday, March 1st.

Purely Personal.

Mrs. S. H. Babcock and her son, Miss Buford of Nashville, Tenn., expected to arrive from Denver Wednesday.

Mr. and Mrs. Joseph H. Young and Mrs. William Iglehart, Mr. and Mrs. Clifford R. Pearson and Mrs. M. C. Kerr returned yesterday from three weeks' trip to Mexico.

Mr. and Mrs. James F. Ferguson, Friday for the East. After a rest at French Lick Springs, Ind., will proceed to Philadelphia and New York City, where they will remain for a few weeks.

Mr. and Mrs. Frank Lewis left Wednesday for their home in Ogden, a few days' visit here.

The many friends of Miss S. L. Roe learned with regret of her illness during the past week, and glad to know that she is improving.

Dr. E. J. Rouen has gone to Chicago where he will engage in the practice of his profession.

Mrs. P. A. Simpkin is rapidly recovering from her recent illness and has been taken from the hospital to her home.

Mrs. Thomas Carter left on Tuesday last for a two months' visit in California.

A party including Mrs. Emma Wells, Mrs. W. J. Beattie, Mrs. W. Dougal and Miss Agnes Campbell, during the week for an excursion through the East. During the absence they will attend the national executive session of the National Council of Women, to be held at Indianapolis, February 1st.

Mrs. S. M. Day has returned home in Ogden, after a brief visit to her daughter, Mrs. M. A. Breeden.

Miss S. Beulah Hewitt of Los Angeles is a guest of Mr. and Mrs. L. B. at 720 East Third street.

Mr. and Mrs. W. G. Hampton of den visited Salt Lake friends a days last week.

Mrs. White and Mrs. Holt, and sister of Lieut. Sherman A. White.

Attractive Salads and Entrees For February

THESE are the days which try the soul, patience and pocket-book of the conscientious housewife. The winter vegetables have become monotonous, and the early spring varieties are prohibitive except to a favored few who are able to command the markets of the world. If one will take the trouble to look into the matter there are ways and means of changing the taste and appearance of even a long served dish into an attractive dainty fit to set before an American king.

Perhaps in no direction is the difference between the skilled and careful cook and the one who has neither of these qualities more clearly shown than in the ability to produce the best results with the materials at hand. Nothing reduces the weekly bills more comfortably and without the effort becoming patent to the rest of the household than the faculty for making every little tell.

This is a branch of the culinary art in which the educated woman who makes domestic science a study and not a task excels her less cultivated sister. She brings a wider learning to the service and therefore is capable of attaining far better results.

As a matter of fact, the average housekeeper often begins her planning of the daily menu in the wrong place. Instead of making her starting point from the materials on hand and those most easily procurable she draws up the list without consideration for these important factors and purchases fresh supplies which produce no better results than if she had used the little odds and ends available. It is the custom to serve vegetable salad, as a rule, simply that the possibility of making a dish by combining them with other things is not always thought of.

It is right here that the salad comes into prominence as an economical and delightful feature of the daily bill of fare. A cupful of peas, a few French beans, some heads of canned asparagus, not to mention scraps of fish, fowl and fowl, which are constantly left over—all these offer themselves as a basis for the appetizing salad. It seems to me that the salad meets the culinary midseason's needs more successfully than anything else, and yet how seldom on American tables has it the place of honor it so richly deserves. It might well be called the wit of the gastronomic world, as it lends a piquancy

and zest to the most faded palate and a dignity to the simplest meal.

If the resources at hand be scanty the salad is always a welcome and easily made addition. If, on the contrary, the list of dishes is a long one nothing

is more refreshing to the eye or palate than a delicate, well seasoned salad. But there must be a judicious selection if its success is to be assured. For elaborate dinners the simple green salad is most in place, while for luncheons and suppers there are fish, poultry and fancy salads in almost endless variety.

With dark colored game and poultry, some kind of acid fruit, such as oranges or sour apples, should be introduced into the salad. On the other hand, nuts and celery should be present in a salad destined to accompany roast turkey, while lettuce leaves dressed with the best vinegar and oil may be served with plain roasts and joints. Salads made in the French fashion of cold vegetables, such as potatoes, carrots, beans and cauliflower, are more acceptable with cold meats.

The vegetables are arranged in little separate heaps in the bowl after being mixed with French dressing. If a Russian salad is proposed the vegetables are cut into tiny dice or balls with a little convenience which comes especially for this work.

For variety the ordinary potato salad with mayonnaise is given a piquancy if treated, German fashion, with cream and a little mustard marinated in vinegar, oil and salt.

An exceedingly good salad is made from the remains of salmon and green peas. Remove skin and bones from the fish and divide into neat flakes. Season

these with pepper, oil, vinegar and salt, using more vinegar than for other dressing, as the fish itself contains a much

and heap on it the salmon and peas. Serve with mayonnaise. Another mode of preparing this salad is to line little molds with cucumber jelly, decorate them with green peas and fill the center with salmon. Place the molds on ice, and when ready to serve turn out and put lettuce leaves around them. Pass the mayonnaise separately. To make the cucumber jelly peel and chop two large cucumbers. Boil in salted water until tender. Pass through a sieve and season with tarragon vinegar, pepper and salt. To each pint of

cucumber juice add one-half ounce of gelatin. Pour in molds and set in a cold place.

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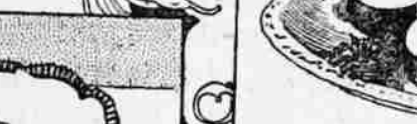
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CREAM CHEESE AND WATERCRESS SALAD



EGG AND TOMATO SALAD



CUCUMBER AND GREEN PEA SALAD



ARTICHOKE BOTTOM, SHOWING THE "CHOKE"



SALMON AND GREEN PEA SALAD

Good Things For the After Theater Supper

HOT CLEAR SOUP IN CUPS—A soup should be handed round clear and may be varied by halves of salted croquettes in it and red and green custards.

Pompadour Cases Filled With Butter—Make some good puff put it round some pompadour. When cooked slip out the mold and up the pastry with some fresh minced finely, mixed with a little onion.

Eclair d'Anchois—Roll out some puff paste, scrape and wash and a dozen or more good anchovies, close each in the paste. Bake and sprinkle some grated parmesan cheese over each and serve hot or cold.

Foie Gras in Aspic—Line some hexagon darioles with aspic jelly, nament with very finely shredded chilli, forming a cross at the bottom the mold; also decorate the sides, set with a little more aspic and the mold all over with aspic. Cut small rounds of the foie gras, fill up the mold with alternate and foie tout full